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(71) Applicant

Katjes Fassin GmbH & Co KG

(Incorporated in FR Germany)

Dechant-Sprünken-Strasse 53-57, 4240 Emmerich,  
Federal Republic of Germany

(72) Inventor

Klaus Fassin

(74) Agent and/or Address for Service

Hulse & Co

Cavendish Buildings, West Street, Sheffield, S1 1ZZ

(51) INT CL<sup>\*</sup>

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(56) Documents cited

None

(58) Field of search

A2B

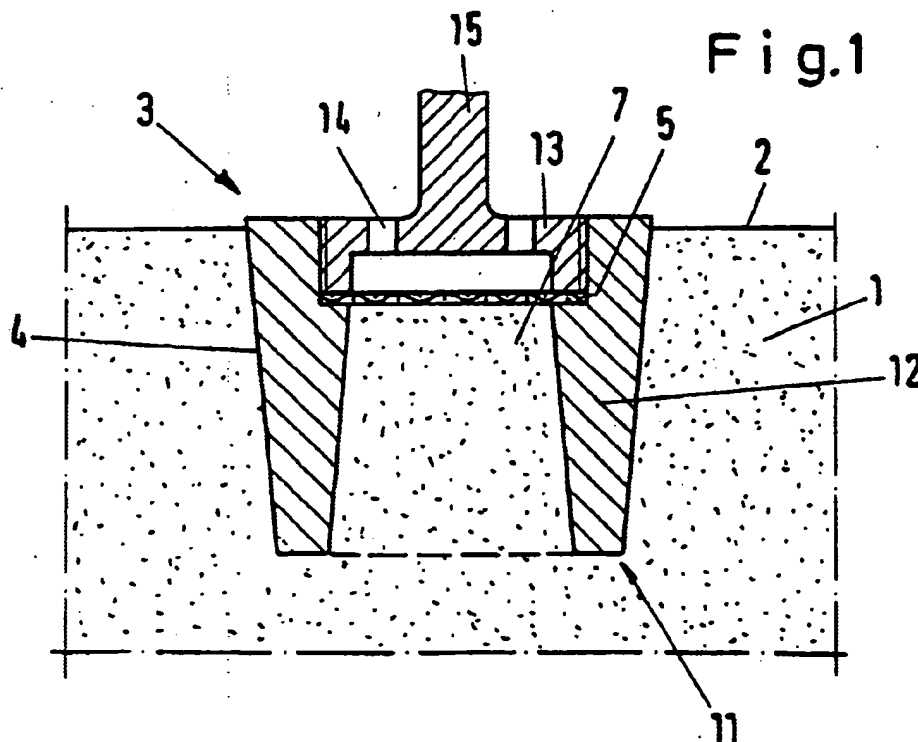
B5A

Selected US specifications from IPC sub-classes

A23G A23L

## (54) Manufacture of confection

(57) In a process for the manufacture of an edible product comprising a sucrous body mass and a filling mass, an inverted cup-shaped punch (3) with a sieve-like base (5) driven into a heap of mouldable powder (1) e.g. maize starch powder having a smoothed surface (2) thereby forming a shaped recess (4) consisting of a jacket-forming cavity with a core (7) compacted to a lower level than the surface (2). The sucrous body mass is poured into the shaped recess (4) to fill the cavity and cover the core (7), thereby forming an inverted cup, which is turned over the filling mass which may comprise a soft sucrous mass or alcohol saturated fruit.



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